



PARTY MENU

THREE COURSES £33.95

STARTERS

ZUPPA

Homemade Soup of the day

FUNGI RIPIENI (v)

Mushrooms stuffed with Italian Dolcelatte cheese finished in a Bechamel & a touch of Tomato sauce

CORNETTO DI SALMONE

Smoked Salmon rolled and filled with Baby prawns & Marie Rose sauce on a bed of crispy Lettuce served with brown Bread & Butter

POLPETTE AL SUGO

Italian style Meatballs served in rich Tomato sauce

INSALATA CAPRESE (v)

Italian Buffalo Mozzarella. sliced tomatoes, served with black Olives & fresh Basil

CROCCANTE DI PESCE

Chef's Homemade Fishcake served with a Salad garnish & garlic Mayonnaise

MAINS

COSCIOTTO D'AGNELLO

Lamb Shank gently oven cooked with Garlic, Butter, Rosemary & Red wine sauce served with Mash Potatoes & Broccoli

TORTELLONI DI PESTO E ZUCCHINI (V)

Homemade Pasta parcels gently cooked in a Courgette & Italian basil Pesto sauce

POLLO VALDOSTANA

Rolled Breast of Chicken gently pan fried topped with ham, Mozzarella & Tomatoes served with Sauteed Potatoes & Carrots.

VITELLO ALL CREMA FUNGI

Medallions of Veal gently pan fried with Brandy & mushrooms finished in Cream & White Wine sauce served with Sautéed potatoes & Green beans

LINGUINE AI FRUTTI DI MARE

Small noodle pasta with King Prawns, Clams & Mussels in a White Wine, Garlic & Cherry Tomatoes Sauce.

FILETTI DI BRANZINO

Oven baked Fillets of fresh Sea bass served with mashed Potatoes and Broccoli

SWEET OF THE DAY

Drinks & 10% service charge to be added to your bill, please inform your server of any allergies

